



ESSE Wine Pairing

Silvaner Alte Reben 2024 | Carsten Saalwächter | Rheinhessen | Germany

Gorca Haloze 2023 | Vino Gross | Haloze | Slovenia

Use Me, Reality 2024 | Æblefald | Aarhus | Denmark

Lour-Inho 2023 | Cortes de Cima | Alentejo | Portugal

La Escribana 2024 | Luis Pérez | Andalusia | Spain

Lenchen Riesling Kabinett 2019 | Peter Jakob Kühn | Rheingau | Germany

1195,-

Our wine pairing shines a light on pioneers of the wine world as well as the new, innovative generations who have written – or are in the process of writing – new definitions for their now-established or still little-known regions, shaping the wine world in the process. Their willingness to bring change and their sense of responsibility have inspired this wine pairing.

Pairings subject to change



ESSE Non-Alcoholic Pairing

Pumpkin | Apricot | Sage

Apple | Fennel | Meadowsweet

Carrot | Quince | Caraway

Passing Clouds | MURI

Tomato | Amazake | Smoked Mussels

Sherbet Daydream | MURI

895,-

Our non-alcoholic pairing is an integral part of our circular cooking and our menu.

It becomes an open playground for our curiosity, where we experiment with ingredients and discover whole new flavours. Building community lies at the heart of our approach. Together with the groundbreaking team at Muri, we dive deep into the world of non-alcoholic drinks, fostering close collaboration and a continuous exchange of ideas and techniques.

Pairings subject to change



ESSE Mixed Pairing

Pumpkin | Apricot | Sage

Gorca Haloze 2023 | Vино Gross | Haloze | Slovenia

Carrot | Quince | Caraway

Lour-Inho 2023 | Cortes de Cima | Alentejo | Portugal

Tomato | Amazake | Smoked Mussels

Lenchen Riesling Kabinett 2019 | Peter Jakob Kühn | Rheingau | Germany

995,-

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